



CAMPBELLS
OF RUTHERGLEN

Recipe I nspiration

SEAFOOD PAELLA WITH MUSSELS, PRAWN & SQUID
WITH THE SEMILLON 2017 LIMITED RELEASE



Recipe Inspiration

SEAFOOD PAELLA WITH MUSSELS, PRAWN & SQUID PAIRED WITH THE SEMILLON 2017 LIMITED RELEASE



INGREDIENTS

- 1/2 cup (125ml) Semillon 2017 Limited Release
- 1/2 teaspoon saffron threads
- 1 tablespoon olive oil
- 1 Spanish onion, finely chopped
- 1 red capsicum, seeded, finely chopped
- 2 garlic cloves, crushed
- 1 large ripe tomato, halved, seeded, finely chopped
- 2 teaspoons mild Spanish paprika
- 1 cup (200g) medium grain rice (such as calrose)
- 2 cups (500ml) chicken style liquid stock
- 12 (about 1kg) green king prawns, peeled, cleaned leaving heads and tails intact
- 2 squid hoods, cleaned, cut into 1cm-thick rings
- 12 (about 1kg) black mussels, scrubbed, debearded
- Lemon wedges, to serve

METHOD

Step 1) Combine wine and saffron in a pan over low heat and bring to a simmer. Set aside for 5 minutes to allow the saffron to infuse.

Step 2) Heat the oil in a large paella or large frying pan over medium heat. Add onion, capsicum and garlic and cook, stirring, for 5 minutes or until onion softens.

Step 3) Add the tomato and paprika and cook, stirring, for 1 minute or until aromatic. Add the rice, stock and wine mixture and bring to the boil. Reduce heat to low and cook, uncovered, for 15 minutes or until rice is almost tender.

Step 4) Add prawns, squid, and mussels and push lightly into the rice mixture. Cook, covered, for 5 minutes. Sprinkle over the peas and cook, covered, for a further 2-3 minutes or until prawns change colour and mussels and clams open.

Step 5) Remove from heat. Discard any unopened mussels. Serve immediately with lemon wedges. Pour a glass of Semillon 2017 Limited Release and enjoy!



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